



Product Specification

Product Code and Product Name: 2104 Beef & Vegetable Pasty		
Product Description: A blend of minced beef and vegetables encased in light puff pastry – Frozen Unbaked		
Ingredients: Wheat Flour (Contains Calcium carbonate, Iron, Niacin, Thiamin), Margarine [Palm, Rapeseed, Water, Salt, Lemon Juice, Emulsifier (E471), Acidity Regulator (Citric Acid)], Water, Minced Beef (11%), Potatoes (10%), Onions (4%), Carrots (4%), Swede (4%), Glaze [Water, Modified Starch, Rapeseed Oil, Milk Proteins, Emulsifiers (Soya Lecithin (E332), E471), Acidity Regulator (E339iii), Colour (E160a)], Salt, Roast Beef Stock [Rehydrated Beef, Natural Flavouring, Water, Beef Stock (Beef Protein, Water), Salt, Potato Flakes, Sugar, Beef Fat, Lemon Juice Concentrate, Malt Extract (Barley), Yeast Extract, Dried Onion, Black Pepper], Modified Maize Starch, Dried Potato, Stabiliser (E460), Yeast Extract, Black Pepper, Onion Powder, White Pepper, Caramelised Sugar.		
Allergens: For allergens (including cereals containing gluten) see ingredients in Bold . May contain Nuts .		
Bone warning:- Although every care has been taken to remove bones, small bones may remain.		
Brief outline of Process Step: <ul style="list-style-type: none">• Raw Material Intake• Product ingredient batch weighing• Filling Cooking (CCP 1 target minimum temperature 85°C)• Cooling (CCP 2 <8°C within 4 hours)• Pastry manufacturing• Product Assembly• Cooling (CCP 2 <8°C within 4 hours)• Freezing• Packing• Metal Detection (CCP 3)• Outer case packaging• Despatch		
Baking Guidelines: Place on a baking tray in a pre-heated oven at 200°C / Fan 180°C / Gas Mark 6 for approximately 25 - 30 minutes. Ensure product is piping hot throughout before serving.		

Issue Date: 23.03.08	Issue No: 10	Doc Ref: 2104 Beef & Vegetable Pasty
Re-issue Date: 30.03.16		

Nutrition Information:

	Typical Values per 100g (Analysed)
Energy kJ	1020
kcal	244
Fat (g)	12.8
Of which Saturates (g)	5.95
Carbohydrates (g)	23.8
Of which Sugars (g)	2.4
Fibre (g)	3.5
Protein (g)	6.7
Salt (g)	1.2

Micro Standards:

	Target	Fail
TVC	<100	>5000
Enterobacteriae	<10	>100
E. Coli	<10	>100
Salmonella	Absent in 25g	Present in 25g
Listeria	Absent in 25g	Present in 25g
B. Cereus	<50	>100
Staphylococcus	<50	>100
Yeast	<1000	>10000
Mould	<20	>100

Packed:

36 x 180g
(6.48Kg approximately)

Pallet Information :

12 Cases per layer
6 Layers per pallet
72 Cases per pallet

**Packaging
Measurements:**

Blue Tint Liner Bag (LDPE): 18g
Layer Pad (x1): 362 x 240mm, 32g each
Case dimensions: 370 x 250 x 180mm, 226g each
Tape and Label weight: 5g each case
Case weight: 6.76Kg approximately
Pallet dimensions: 1200 x 1000 x 162 mm, 28000g (plus pallet layer pad 436g and pallet wrap 240g)
Total pallet weight: 515.4Kg(approximately)
Total pallet height: 1.24m (approximately)

Date Code: Julian Date Code (yddd), Best Before Date

Storage Conditions: Store below -18°C. Once defrosted DO NOT re-freeze.
Handle with care.

Shelf Life: 18 months from day of production.

Issue Date: 23.03.08

Issue No: 10

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Re-issue Date: 30.03.16

Minimum Shelf Life: 12 months from day of production.	
Country of Origin: Produced in the UK using Beef from UK & ROI.	
Warning: Although every care has been taken to remove bones, some small bones may remain	
I hereby declare that the ingredients, and its constituent parts, meet all relevant UK and EEC Regulations (e.g. Food Safety Act 1990, Pesticide Residue Levels, Plastic Materials in contact with Food etc), must not be irradiated or contain genetically modified materials.	
Signed: J. Wesolowska	Date: 30.03.2016
Position: Specification Technologist	

Please note: We will consider this specification to be accepted unless otherwise advised

SYNOPSIS OF CHANGES

Date	Issue No	Amendment	Requested By	Previous Issue Date
05.06.13	4	New specification format and specification review	R. Bungar	04.07.11
11.10.13	5	FIR-compliant declaration and allergen statement	R. Bungar	05.06.13
06.06.14	6	Amend to cooking instructions. Addition of country of origin for Meat, as required by FIR	R. Bungar	11.10.13
07.07.2014	7	Add Sulphites (allergen) in ingredient dec.	R. Bungar	6.06.2014
01.08.2014	8	Updated allergen as per FIR	R. Bungar	07.07.2014
17.11.2014	9	Beef Quid	N. Carruthers	1.08.2014
30.03.2016	10	Added Bone Warning	R. Bungar	17.11.2014